COLD STARTERS

| SMOKED SALMON & PRAWNS ON MIXED LEAVES WITH MARIE ROSE SAUCE | £14.50 |
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| MELON & PARMA HAM PRESENTED WITH THINLY SLICED PARMA HAM | £13.50 |
| PORT CHICKEN LIVER PATE BRUSCHETTA | £10.50 |
| PARMA HAM, FIG & BOCCONCINI SALAD ROCKET, CHERRY TOMATOES, CUCUMBER AND VERJUS DRESSING | £13.50 |
| AVOCADO & FRUITS WITH AN EXQUISITE SURPRISE OF FRUITS AND BANANA DRESSING | £11.50 |
| HOT STARTERS | |
| FISH CAKES DIJONNAISE, POACHED EGG, CUCUMBER AND TOMATO SALSA | £13.50 |
| SCALLOPS WHITE WINE & CINZANO SAUCE, CREAM, ALMONDS AND BREADCRUMBS | £14.50 |
| GOATS CHEESE MIXED LEAVES, OLIVE OIL, VINEGAR DRESSING | £12.50 |
| CHEESY ARANCINI (V) SPICY ROASTED, RED PEPPER, SAUCE AND FRESH BASIL | £10.50 |
| BUTTON MUSHROOMS VIENNOISE WITH A TOUCH OF GARLIC AND TARTARE SAUCE | £9.50 |
| GARLIC BREAD SIX SLICES OF FRENCH BREAD, TOASTED UNDER THE GRILL WITH GARLIC B | £6.50 UTTER |

SOUPS AND PASTAS

| SOUP OF THE DAY CHEF'S HOMEMADE SOUP PRODUCED FROM LOCAL INGREDIENTS | £9.50 |
|--|-----------------------|
| SPAGHETTI BOLOGNAISE (Small £11.50) PASTA SERVED WITH THE TRADITIONAL MEAT SAUCE & PARMESAN | £18.50 |
| TAGLIATELLE & SMOKED SALMON (Small £11.50) GREEN PASTA IN A CREAMY TASTY SAUCE | £18.50 |
| CHEF'S SPECIALS | |
| STEAK ON HOT ROCK (2 Persons) LARGE PIECE OF SIRLOIN STEAK - COOK BY YOURSELF AT THE TABLE | £70.00 |
| PICADINHO MADEIRA STYLE (CHICKEN OR BEEF) SERVED WITH FRENCH FRIES, TOMATO AND OLIVES IN RED WINE SAUCE | £25.50 |
| BEEF ESPETADA | £29.50 |
| BEEF & PRAWNS ESPETADA | £31.50 |
| CHICKEN ESPETADA | £23.75 |
| SCALLOPS WITH BACON ESPETADA ALL SERVED WITH A TOUCH OF GARLIC, WITH CHIPS OR POLENTA & SALAD | £31.50 |
| VEGETARIAN | |
| CANNELLONI ITALIENNE (Small £11.50) TUBES OF PASTA FILLED WITH SPINACH AND CHEESE COMBINED IN A WHIT | £17.50 E SAUCE |
| CRUNCHY CHEESE SALAD LETTUCE, CUCUMBER, APPLE, CELERY, CARROTS AND SPRING ONIONS, TOMATOES & BREAD CROUTONS | £18.50 |
| TAGLIATELLE NAPOLITANA | £16.50 |

Please be aware that there could be nut traces in some of the ingredients used in the preparation of our menus. If you have any specific dietary requirements, please inform your waiter (GF=Gluten Free, VG=Vegan, V=Vegetarian)

PASTA WITH TOMATO, HERBS, BASIL & PARMESAN

MAIN COURSE - MEATS

| SURF & TURF RIB-EYE STEAK KING PRAWNS AND GARLIC BUTTER, SAUTÉ POTATOES & VEGETABLES | £31.50 |
|---|------------------|
| CHICKEN KEBAB WITH TOUCH OF GARLIC AND CHIPS | £23.50 |
| ENTRECOTE STEAK GRILLED TOMATO AND MUSHROOMS, CHIPS & VEGETABLES | £28.50 |
| MIXED GRILL LAMB, PORK AND BEEF, CHIPS & SALAD | £23.50 |
| CALVES LIVER PAN-FRIED WITH ONIONS, BACON, MASH POTATOES AND GRAVY | £25.00 |
| BELLY PORK CHIPS, VEGETABLES AND MADEIRA WINE SAUCE | £20.50 |
| CHARCOAL GRILL T-BONE STEAK GRILLED TOMATO AND MUSHROOMS, SAUTE POTATOES & SALAD | £33.50 |
| | |
| MAIN COURSE - FISH | |
| MAIN COURSE - FISH JERSEY PLAICE GRILLED FILLET SERVED WITH POTATOES, BEANS & TARTARE SAUCE | £20.50 |
| JERSEY PLAICE | £20.50 £25.00 |
| JERSEY PLAICE GRILLED FILLET SERVED WITH POTATOES, BEANS & TARTARE SAUCE SALMON & FRUITS DE MER | |
| JERSEY PLAICE GRILLED FILLET SERVED WITH POTATOES, BEANS & TARTARE SAUCE SALMON & FRUITS DE MER GRILLED FILLET WITH BOILED POTATOES & SEAFOOD SAUCE SEABASS | £25.00 |
| JERSEY PLAICE GRILLED FILLET SERVED WITH POTATOES, BEANS & TARTARE SAUCE SALMON & FRUITS DE MER GRILLED FILLET WITH BOILED POTATOES & SEAFOOD SAUCE SEABASS GRILLED FILLET WITH NOODLES AND STIR-FRIED VEGETABLES BATTERED COD | £25.00 |

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SHELLFISH

| PLATEAU DE FRUITS DE MER KING PRAWNS, GAMBAS, OYSTERS, SCALLOPS, MOULES, SHELL ON PRAWN SERVED COLD | £39.50 |
|--|---------------|
| RENDEZ-VOUS DE CRUSTACES DOLPHIN KING PRAWNS, GAMBAS, OYSTERS, SCALLOPS, MOULES, SHELL ON PRAWN WHITE WINE AND GARLIC SAUCE - SERVED HOT | £39.50 |
| WHOLE LOBSTER GRILLED OR COLD WITH SALAD AND BOILED POTATOES From | £50.00 |
| JERSEY OYSTERS ROCKEFELLER (Six) £15.00 (Dozen) LOCAL OYSTERS WITH SPINACH, CREAM, GARLIC GLAZED UNDER THE GRILL WITH MOZZARELLA | £27.50 |
| KING PRAWNS GRILLED IN WHITE WINE, GARLIC BUTTER WITH CHIPS & SALAD | £22.75 |
| MOULES A LA DOLPHIN STEAMED IN A CREAMED WHITE WINE AND A LIGHT FLAVOURING OF TOMATO AND GARLIC | £19.75 |
| SIDE ORDERS | |
| BREAD & BUTTER (EXTRA) | £3.50 |
| SEASONAL SALAD | £4.50 |
| CHOICE OF VEGETABLES | £4.50 |
| POTATOES (BOILED OR SAUTE) | £4.50 |
| FRIED MUSHROOMS | £4.50 |
| CHIPS | £4.50 |
| FRIED POLENTA (MILHO) | £ 4.50 |
| EXTRA SAUCE (MUSHROOMS, PEPPER, GARLIC, HOLLANDAISE) | £3.50 |

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DESSERTS

| SELECTION OF DESSERTS | £9.50 |
|---|--------|
| CHEESE PLATTER | £10.75 |
| A SELECTION OF CONTINENTAL AND ENGLISH CHEESES FROM THE BOARD | |
| ICE CREAM | £6.50 |

COFFEES

ESPRESSO £3.50

FINE FILTER COFFEE £3.25

LIQUER AND SPIRIT COFFEE OF YOUR CHOICE From £10.50

ALSO AVAILABLE:

- * SUNDAY LUNCH MENU
- * SET LUNCH & DINNER MENUS
- * CHILDREN'S MENU

WE CATER FOR SMALL AND MEDIUM PARTIES FOR WHICH SET MENUS ARE AVAILABLE

OVERNIGHT STAYS INCLUSIVE OF BREAKFAST AND / OR DINNER AT VERY SPECIAL RATES